MENU

TO OPEN MOUTH

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Soft croquettes of Iberian ham (8 pieces)	14€
Egg plant tempura with cane honey	16€
Manchego's cheeses with seasonal fruit jam	19€
Foie gras terrine with spiced tomato and mango chutney	24€
Iberian Bellota ham (100 gr.) with natural tomato	28€
FROM THE ORCHARD TO THE PLATE	
Seasonal cream with olive powder and croutons	12€
Baked pepper salad with tuna belly and red onion	17€
Partridge salad with tomato pearls	18€
YOU WILL CAPTIVATED FROM THE FIRST BITE	
Broken eggs wiht Iberian ham	14€
	17€
Cod pieces in beer batter with tartar sauce	1/€
Cardinal matured beef burger with chimichurri sauce (Lettuce, tomato,	
Manchego cheese, onion and bacon)	18€
Garlic prawns	22€
Cochifrito (fried suckling pig)	25€
OUR STEWS	
Carcamusas (Tipical Toledo stew of meat and tomato)	15€
Creamy rice with boletus mushrooms, artichokes and duck	23€
orearny nee with bolotae macinicalne, articine kee and adok	200
FROM THE COUNTRY YOUR BEST DISH	
Loin of deer with old mustard sauce, confit potatoes and Almagro's eggplant	26€
Beef tenderloin with foie, potatoes, piquillo pepper and plum sauce	26€
Matured beef entrecote with potatoes and piquillo peppers (350gr)	30€

*Bread service 2,50€ per person *Prices including VAT



FROM THE MARKET TO OUR KITCHEN

Thor, thering et to out the total	
Hake basque-style with clams and spinach refried	23€
Baked salmon with sautéed vegetables and white vermouth sauce	23€
Grilled octopus, "Revolconas" potatoes and paprika garlic	25€
Cod confit on chickpea and stew	26€
SLOWLY WITH FIREWOOD AND TRADITION Roasted suckling pig in our wood oven with potatoes	28€
Roasted shoulder of lamb in our wood oven with potatoes	30€
TO FINISH	
Homemade rice pudding	6€
Ponche Toledano (marzipan cake) with ice cream	7€
Brownie with ice cream	8€
Homemade ice cream	8€
Cheesecake with strawberry coulis and ice cream	8€
French toast with custard and ice cream	9€

CARDENAL MENU 2025 (minimum 2 persons)

Appetizer

Seasonal cream glass

First to share

Partridge salad with tomato pearls

King prawns with garlic

Soft croquettes of Iberian ham with cream cheese and jalapeños

Second dishes to choose

Roasted suckling pig in our wood oven with potatoes

or

Grilled hake with sautéed vegetables and clams

or

Roasted shoulder of lamb in our wood oven with potatoes (Supplement 6€)

Dessert of the house

Coffee or infusion Mineral water

55€ VAT included per person

